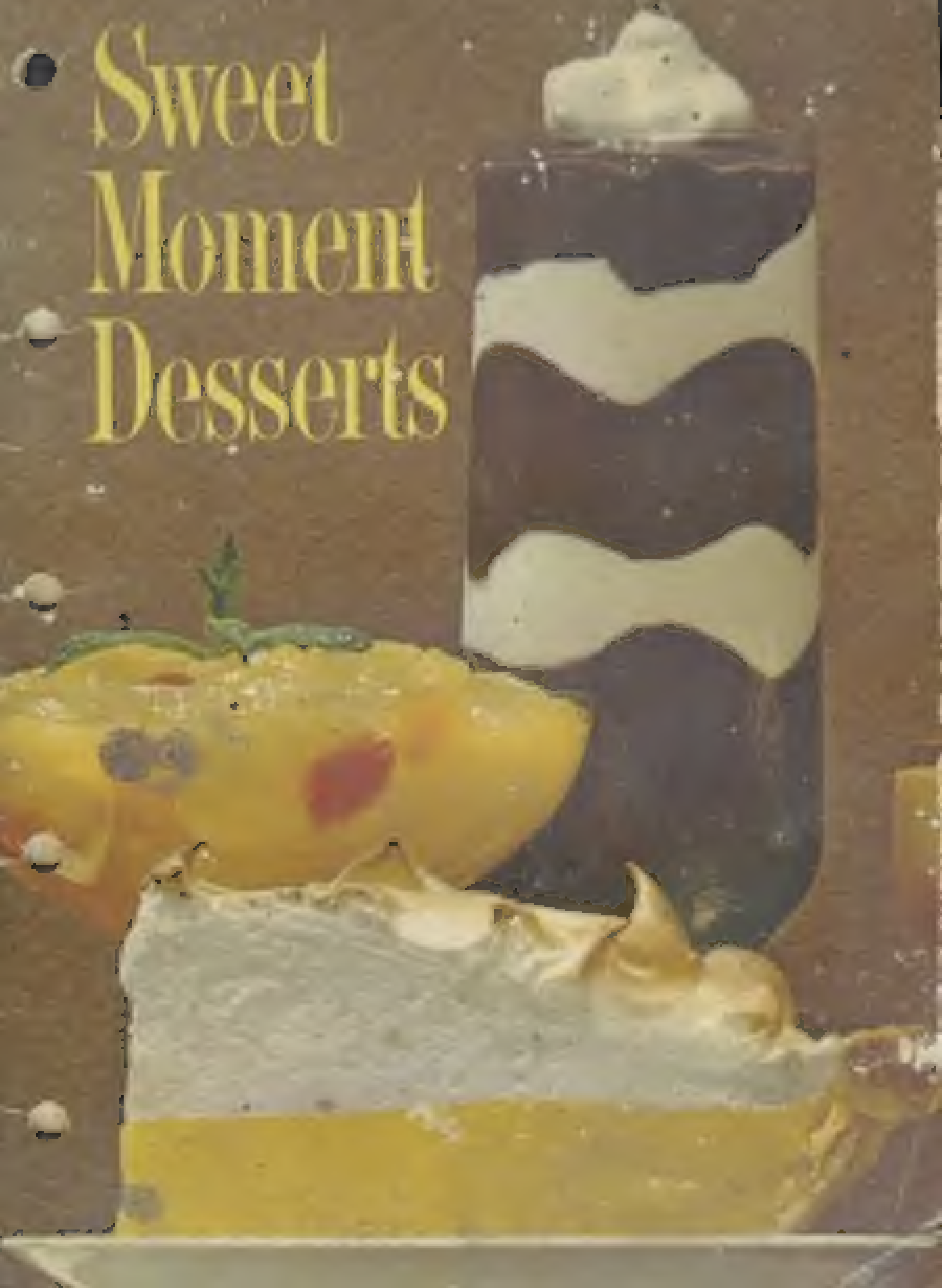
Sweet Moment Desserts



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[illegible]

Sweet Moment Desserts

Here they are. Page after page of lively, luscious desserts that come in all shapes and sizes, all colors and flavors. Each recipe has been tested to make sure those sweet moments come true. And, we have made your job more simple by using Jell-O Pudding & Pie Filling, Jell-O Tapioca Pudding, and Dream Whip Whipped Topping Mix individually and collectively as starting points to create truly new and exciting desserts. Years of research in perfecting these products have resulted in two very important ingredients—convenience and dependability—assuring you that your desserts will be quicker and easier to make, prettier and tastier to serve.

P.S. We know many of you keep your recipes in ring binders, so we've punched holes in our booklet to make it easier to insert these recipes along with your other favorites.

Make them good . . . make them better . . . make them best!

Here are some important things to remember about Jell-O Puddings and Pie Fillings, Jell-O Tapioca Puddings, and Dream Whip Whipped Topping Mix. Keep them in mind and your "Sweet Moment Desserts" will be easier to make.

For perfect pudding and pie filling, prepare carefully as directed on package. Cooking time will vary with temperature of milk and amount of heat, but is usually about 5 minutes. The pudding will thicken as it cools.

◆

When preparing lemon pudding and pie filling, bring mixture to a *full* boil quickly. If the mixture is brought to a boil too slowly or is allowed to overcook, it will not thicken properly. This is true of all lemon puddings and pie fillings.

◆

When preparing tapioca puddings, cook over medium heat and, stirring constantly, bring to a *full* over-all boil. Do not prolong cooking; pudding will continue to thicken as it cools.

◆

To avoid forming a film on top, place wax paper *directly* on surface of hot mixture.

◆

For pies, cook filling as directed on package and cool 5 minutes, stirring twice. Then pour filling into prepared and cooled crust. Let pie cool undisturbed.

◆

For meringue topped pies, spread meringue onto slightly cooled filling. Start at outer edge and make sure the meringue touches the crust. Lightly brown in a hot oven (425°F.) 5 to 10 minutes. Cool to room temperature before cutting.

For extra creamy puddings, beat chilled pudding with a rotary beater before serving.

◆

To mold puddings, cool the hot, cooked pudding 5 minutes, stirring twice. Pour into custard cups or plain molds that have been rinsed in cold water. Chill until firm.

◆

Keep packages of DREAM WHIP on hand. They will stay fresh indefinitely . . . no need to refrigerate before mixing.

◆

To whip DREAM WHIP easily, follow package directions carefully. One envelope makes about 2 cups.

◆

In a very warm kitchen during summer months, chill empty bowl and beaters for 10 minutes or more in the refrigerator before preparing DREAM WHIP.

◆

If you prefer sweeter DREAM WHIP, add sugar to your taste. If you prefer more vanilla flavor, increase the amount as desired.

◆

To keep prepared DREAM WHIP, cover and store in refrigerator. If desired, beat before serving, adding a little milk if topping is too thick. And remember, DREAM WHIP doesn't wilt or separate.

◆

A variety of flavorings (cocoa, coffee, peppermint, orange, etc.) may be added to DREAM WHIP to make deliciously different toppings for desserts (see pages 41 and 42).

Perfect Pies...

are America's all time favorite dessert. They can be rich and creamy or light and luscious but they're always the right answer for dessert time or any time people get together for "coffee and dessert." The recipes you've asked for in your letters are included plus many brand new and exciting ones that will soon become favorites.

Peppermint Chiffon Pie

Lemon Delight Pie

Chocolate Velvet Pie

Butterscotch Pecan Pie

A streamlined version of an old Southern favorite.

1 package (4 oz.) Jell-O
  Butterscotch Pudding
  and Pie Filling
2 cups milk
½ cup chopped pecans
1 baked 8-inch pie shell
  (see page 12)
1 cup prepared Dream Whip
  Whipped Topping

Combine JELL-O Pie Filling and milk in saucepan. Cook according to package directions. Cool 5 minutes, stirring once or twice. Add chopped pecans. Pour into pie shell. Chill about 3 hours. Before serving top with prepared DREAM WHIP. Garnish with chopped pecans, if desired.

Orange Coconut Pie

Tangy orange flavor is in the crust, filling, and topping.

1 package (3¼ oz.) Jell-O
  Coconut Cream Pudding
  and Pie Filling
2 cups milk
½ teaspoon grated orange
  rind
1 baked 8-inch Orange Crumb
  Crust (see page 12)
1 envelope Dream Whip
  Whipped Topping Mix
½ cup cold milk
2 tablespoons sugar
2 tablespoons orange juice
1 teaspoon grated orange rind

Combine JELL-O Pie Filling and 2 cups milk in saucepan. Cook as directed on package. Remove from heat and add ½ teaspoon orange rind. Blend thoroughly. Cool 5 minutes and pour into crumb crust. Chill at least 2 hours.

Combine DREAM WHIP, ½ cup milk, sugar, orange juice, and 1 teaspoon orange rind. Prepare as directed on package. Top pie with orange-flavored DREAM WHIP before serving.

Chocolate Velvet Pie

Wonderful blend of chocolate pie filling and whipped topping.

1 package (6 oz.) Jell-O
  Chocolate or Chocolate
  Fudge Pudding and Pie
  Filling
2¼ cups milk
1 envelope Dream Whip
  Whipped Topping Mix
½ cup cold milk
½ teaspoon vanilla
1 baked 9-inch graham cracker
  crust (see page 12)
Grated chocolate (optional)

Combine JELL-O Pie Filling and 2¼ cups milk and cook as directed on package. Remove from heat. Cover surface with wax paper and chill in refrigerator at least 2 hours. Prepare DREAM WHIP with ½ cup milk and vanilla as directed on package. Stir pie filling until smooth. Blend in 1½ cups prepared DREAM WHIP. Spoon into crust. Chill about 3 hours. Garnish with remaining prepared DREAM WHIP and sprinkle with grated chocolate, if desired.

For 8-inch pie. Follow above directions, using 1 package (4 oz.) Jell-O Chocolate or Chocolate Fudge Pudding and Pie Filling and 1 cup prepared DREAM WHIP.

Strawberry Glaze Pie

Strawberry Glaze Pie

The sparkling strawberry glaze tops a creamy smooth filling.

1 package (3¼ oz.) Jell-O Vanilla or Coconut Cream Pudding and Pie Filling
2 cups milk
1 baked 9-inch pie shell (see page 12)
1 package (3 oz.) Jell-O Strawberry Gelatin
1 cup boiling water
1 package (10 oz.) Birds Eye Strawberry Halves*

*If desired, substitute ½ cup cold water and 2 cups sweetened sliced fresh strawberries.

Combine JELL-O Pie Filling and milk in saucepan. Cook according to package directions. Remove from heat. Cool 5 minutes, stirring twice. Pour into pie shell. Chill at least 1 hour.

Dissolve JELL-O Gelatin in boiling water. Add frozen strawberry halves and stir until berries are separated and mixture is slightly thickened. Gently spoon strawberry mixture on top of pie. Chill until firm, about 1 hour.

Miracle Raisin Pie

Spicy sour cream tops an unusual no-bake raisin pie.

1 package (3¼ oz.) Jell-O Vanilla Pudding and Pie Filling
2 tablespoons sugar
¼ teaspoon salt
1¾ cups water
1 cup dark raisins
1 tablespoon butter
2 teaspoons lemon juice
1 teaspoon grated lemon rind
1 baked 8-inch pie shell (see page 12)
1 cup sour cream
¾ cup confectioners' sugar
½ teaspoon nutmeg

Combine JELL-O Pie Filling, sugar, salt, water, and raisins in saucepan. Cook and stir over medium heat until mixture comes to a *full* boil. Remove from heat and add butter, lemon juice, and rind. Cool 5 minutes, stirring once or twice. Pour into pie shell. Cover surface with wax paper and chill at least 3 hours. Combine sour cream, confectioners' sugar, and nutmeg; blend thoroughly. Spread over pie before serving.

Alternate Topping. In place of the sour cream topping, blend 1 cup prepared Dream Whip Whipped Topping with ⅛ teaspoon nutmeg and spread over chilled pie just before serving.

Triple Treat Pie

(Pictured on inside front cover.)

Three different layers, three different flavors all in one pie.

1 package (4 oz.) Jell-O Chocolate or Chocolate Fudge Pudding and Pie Filling
4 cups milk
1 baked 9-inch pie shell (see page 12)
1 package (3¼ oz.) Jell-O Vanilla Pudding and Pie Filling
Cocoa Fluff Topping (see page 40)

Combine JELL-O Chocolate Pie Filling and 2 cups milk in saucepan. Cook according to package directions. Cool 5 minutes, stirring once or twice. Pour into baked pie shell.

Then combine JELL-O Vanilla Pie Filling and remaining 2 cups milk in saucepan. Cook according to package directions. Cool 5 minutes, stirring once or twice. Spoon carefully over chocolate filling. Chill at least 3 hours. Spread with Cocoa Fluff Topping and chill an additional 3 hours before serving.

Almond Chiffon Pie

"Versatile" could be its other name, try all the flavor variations.

1 envelope unflavored gelatin
⅓ cup sugar
1½ cups milk
2 eggs, separated
¼ teaspoon almond extract
1 envelope Dream Whip Whipped Topping Mix
½ cup cold milk
½ teaspoon vanilla
⅛ teaspoon salt
3 tablespoons sugar
1 baked 9-inch pie shell (see page 12)
Slivered almonds

Combine gelatin and ⅓ cup sugar in saucepan. Stir in 1½ cups milk. Cook until just beginning to boil. Quickly stir part of hot mixture into slightly beaten egg yolks. Return egg-milk mixture to saucepan. Cook and stir over low heat for about 1 minute. Do not boil. Remove from heat; stir in almond extract. Chill until slightly thickened, about ½ hour. Combine DREAM WHIP with ½ cup milk and vanilla and prepare as directed on package. Then blend 1 cup prepared DREAM WHIP into gelatin mixture. Beat egg whites with salt until foamy. Add 3 tablespoons sugar, a tablespoon at a time, beating after each addition until sugar is dissolved. Continue to beat until meringue will stand in soft peaks. Fold into gelatin mixture. Spoon into pie shell. Chill at least 2 hours. Garnish with remaining DREAM WHIP and slivered almonds.

Vanilla-Strawberry Chiffon Pie. Follow recipe for Almond Chiffon Pie. Substitute ½ teaspoon vanilla for almond extract. Garnish pie with remaining DREAM WHIP around the edges and fill center with sweetened whole fresh strawberries.

Butterscotch Chiffon Pie. Prepare Almond Chiffon Pie. Substitute ⅓ cup firmly packed brown sugar for 3 tablespoons sugar used in meringue.

Peppermint Chiffon Pie. Follow recipe for Almond Chiffon Pie. Substitute ¼ teaspoon peppermint extract for almond and ⅓ cup crushed peppermint candy for 3 tablespoons sugar in meringue. Tint filling with a few drops red food coloring. Garnish pie with remaining DREAM WHIP sprinkled with crushed peppermint candy.

Coconut Crunch Pie

The crunch is the tempting broiled coconut topping.

1 package (4 oz.) Jell-O Butterscotch Pudding and Pie Filling
2 cups milk
1 baked 8-inch pie shell (see page 12)
1 tablespoon butter
⅓ cup Baker's Angel Flake Coconut
2 tablespoons firmly packed brown sugar

Combine JELL-O Pie Filling and milk in a saucepan. Cook as directed on package. Cool 5 minutes, stirring once or twice. Pour into pie shell. Chill about ½ hour. Melt butter in a skillet, stir in coconut and brown sugar; blend well. Top pie with this mixture. Broil, about 3 inches from heat, until coconut is golden brown and sugar is melted, about 2 minutes. (Protect rim of pie shell with strips of aluminum foil.) Chill 3 hours.

Heavenly Pumpkin Pie

A no-bake pie that's easy to make, delicious to eat.

1 package (3¼ oz.) Jell-O Vanilla Pudding and Pie Filling
¼ cup firmly packed brown sugar
¾ teaspoon cinnamon
½ teaspoon nutmeg
¼ teaspoon ginger
¼ teaspoon salt
1¼ cups milk
1 tablespoon butter
1½ cups mashed cooked or canned pumpkin
1 unbaked 8-inch crumb crust (see page 12)

Combine JELL-O Pie Filling, sugar, spices, salt, milk, and butter in saucepan. Cook and stir over medium heat until mixture comes to a *full* boil. Remove from heat. Cool about 5 minutes, stirring once or twice. Add pumpkin; mix until well blended. Pour into crumb crust. Chill at least 3 hours.

Celestial Pumpkin Pie. Prepare Heavenly Pumpkin Pie as directed. Chill pumpkin mixture 2 hours. Blend ½ cup prepared Dream Whip Whipped Topping into pumpkin mixture; spoon into crumb crust. Chill until firm, at least 1 hour.

Butterscotch Mincemeat Pie

With a hint of rum flavor this pie is sure to please.

1 package (4 oz.) Jell-O Butterscotch Pudding and Pie Filling
2 cups milk
¾ cup mincemeat
¼ teaspoon rum extract
1 baked 8-inch pie shell (see page 12)
Prepared Dream Whip Whipped Topping (optional)

Cook JELL-O Pie Filling with milk according to package directions. Cool 5 minutes, stirring once or twice. Fold in mincemeat and rum extract. Pour into pie shell. Chill at least 3 hours. Before serving, top with prepared DREAM WHIP, if desired.

Vanilla Mincemeat Pie. Follow recipe above, using 1 package (3¼ oz.) Jell-O Vanilla Pudding and Pie Filling.

Praline Pie

Miracle Cherry Pie

Praline Pie

A butterscotch filling conceals a layer of brown sugar and pecans.

- ⅓ cup butter or margarine
- ⅓ cup firmly packed brown sugar
- ½ cup chopped pecans
- 1 lightly baked 8-inch pie shell (see page 12)
- 1 package (4 oz.) Jell-O Butterscotch or (3¼ oz.) Vanilla Pudding and Pie Filling
- 2 cups milk
- 1 cup prepared Dream Whip Whipped Topping
- Pecan halves

Combine butter and sugar in a saucepan. Cook and stir until sugar melts and mixture bubbles vigorously. Remove from heat. Stir in nuts. Spread mixture over bottom of lightly baked (but not browned) pie shell. Bake in hot oven (425°F.) 5 minutes, or until bubbly. Remove from oven.

Meanwhile, combine JELL-O Pie Filling and milk in a saucepan. Cook and stir over medium heat until mixture comes to a *full* boil. Remove from heat. Cool 5 minutes, stirring once or twice. Then spoon over nut layer. Cool; then chill in refrigerator. Garnish with prepared DREAM WHIP and pecan halves.

Strawberry Pie Chantilly

Use fresh or frozen strawberries to make this elegant dessert.

- Pastry for a double-crust 8-inch pie (see page 12)
- 1 envelope Dream Whip Whipped Topping Mix
- ½ cup cold milk
- ½ teaspoon vanilla
- 1 package (10 oz.) Birds Eye Strawberry Halves, thawed

Roll half of pastry thin (less than ⅛-inch thick). Line an 8-inch pie pan. Roll remaining pastry thin (less than ⅛-inch thick) and cut a 7-inch round; place on baking sheet. Bake and cool.

Prepare DREAM WHIP with milk and vanilla as directed on the package. Fold berries and juice into prepared DREAM WHIP. Place half the mixture in pie shell. Top with pastry round; then with remaining strawberry mixture. Chill for at least 2 hours in refrigerator before serving.

[illegible]

Strawberries for [illegible] straw [illegible]

Pumpkin Chiffon Pie

[illegible]

- 1 envelope (1 tablespoon) [illegible]
- 1 cup firmly packed brown sugar
- [illegible]
- [illegible] cold milk
- [illegible]
- $\frac{3}{4}$ cup [illegible] Baker's Angel Flake Coconut, toasted
- 1 baked 9-inch pie shell [illegible]

[illegible]

Miracle Cherry Pie

A one-crust cherry pie that needs no baking.

- 1 package (5 oz.) Jell-O [illegible]
- [illegible] sugar
- [illegible] teaspoon salt
- [illegible] tablespoon [illegible]
- [illegible]
- Few drops red food colouring
- [illegible]

[illegible] about 3 hours.

[illegible] $\frac{1}{4}$ cup sugar, $\frac{1}{4}$ teaspoon salt, 2 tea[illegible]

[illegible]

[illegible]

[illegible]

Pie Filling

1 egg

[illegible]

thoroughly. Add remaining water and [illegible] ing, cover surface with wax paper, ch[illegible]

[illegible]

Fluff Pie

[illegible]

1 package Jell-O Pudding
and Pie Filling
1 cup evaporated milk
⅔ cup water
2 egg yolks
½ teaspoon vanilla
2 egg whites

[illegible]

[illegible]

[illegible]

[illegible]

[illegible] Delight Pie

[illegible]

1 package [illegible] Jell-O Vanilla Pudding and Pie Filling
2 cups milk
2 fully ripe bananas
1 baked 9-inch pie shell (see page [illegible])
1 envelope Dream Whip Whipped Topping Mix
1/2 cup cold milk
1/2 teaspoon vanilla

[illegible]

[illegible]

[illegible]

Flaky Pie Crust

(For one 8- or 9-inch pie crust)

[illegible]

3 tablespoons water (about)

*Or use 1 1/3 cups sifted flour

[illegible]

Coconut Crust

(For 8- or 9-inch pie crust)

[illegible]

[illegible]

(For 8-inch pie crust)

[illegible] gingersnaps, or [illegible]

[illegible] oven, 375°F., 5 minutes. Cool [illegible]

[illegible]

Puddings Plus...

[illegible]

[illegible]

[illegible]

[illegible]

2 cups milk

[illegible]

Raspberries (thawed)

[illegible] pudding until creamy. Spoon into indi- [illegible]

[illegible]

[illegible]

[illegible] mixture, spreading evenly over the [illegible]

Lemon Rice Pudding

Tangy [illegible] adds zest to this quick [illegible] dessert.

[illegible]

[illegible] warm or cool. Makes 8 to 10 servings.

Rhubarb Pudding

[illegible]

Rhubarb

1 cup water

[illegible]

pan. Bring quickly to a boil, separating [illegible] with fork to hasten cleaning. When [illegible]

[illegible] add JELL-O Pudding. Cook and stir on [illegible]

[illegible]

[illegible]

[illegible]

package (6 oz.) Jell-O [illegible]

[illegible]

Combine JELL-O Pudding, sugar, salt, [illegible]

Fruit Pudding

[illegible] your [illegible] pudding to make [illegible] dessert

[illegible]

package [illegible]

Pudding and [illegible]

tablespoon [illegible]

[illegible]

[illegible]

[illegible]

and 1 tablespoon butter

[illegible]

Jewel Parfait

[illegible]

Ribbon Parfait

[illegible]

Berry Preserves Parfait

[illegible]

Cranberry Sauce Parfait

[illegible] sauce. Makes about 4 servings.

Fruit Parfait

[illegible]

[illegible]

1 package (3 oz.) Jell-O

lemon

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

[illegible] Vanilla Pudding and remaining 2 cups [illegible]

[illegible] with prepared Cocoa Fluff[illegible]ing. Makes 6 to 8 servings.

[illegible]

Layer [illegible] layers [illegible] ladyfingers [illegible] and fluffy [illegible] pudding

[illegible] each addition until blended. Then continue beating until meringue will stand [illegible]

Cherry Pudding

[illegible]

1 package (3 oz.) Jell-O [illegible]

Filling [illegible]

[illegible] milk in a saucepan. Cook and stir over [illegible]

Spicy Applesauce

[illegible]

4 ladyfingers, split
½ cup sherry or orange juice
1 envelope Dream Whip
Whipped Topping Mix
½ cup cold milk
½ teaspoon vanilla
⅛ teaspoon cinnamon
⅛ teaspoon nutmeg
[illegible]

[illegible]

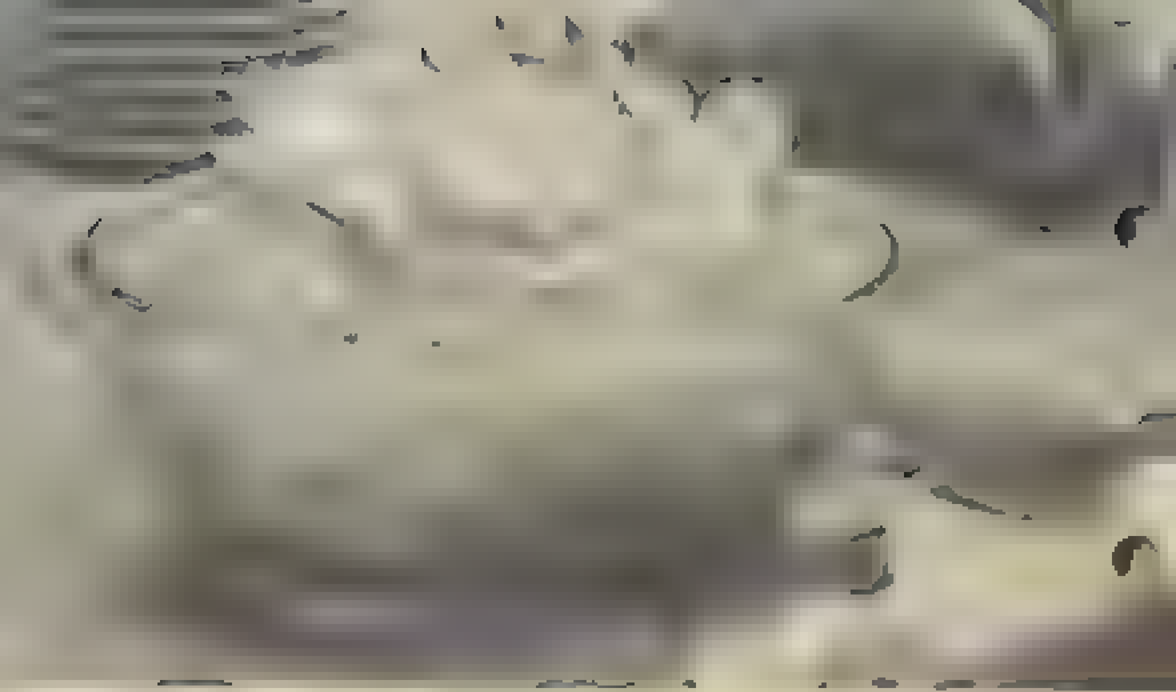
Rice Pudding

A quick and easy [illegible] warm or chilled.

⅔ cup Minute Rice
½ teaspoon salt
¼ cup raisins
1 package (3¼ oz.) Jell-O
Vanilla [illegible]
Pudding [illegible]
4 cups milk
[illegible] sugar
[illegible]
[illegible] teaspoon vanilla
[illegible] teaspoon cinnamon
[illegible] teaspoon nutmeg

[illegible]

Special Rice Pudding [illegible]



A pudding [illegible] is [illegible] sugar

[illegible]

2½ cups milk

[illegible]

Combine JELL-O Pudding, egg yolks and milk in saucepan. Cook and stir over medium heat until mixture comes to a full boil. Remove from heat and cover surface with wax paper. Cool about 15 [illegible]

then pudding. Cool [illegible] adding layers of [illegible]

[illegible]

I[illegible] needs no baking because i[illegible] made with prepared pudding.

[illegible]

Place buttered bread quarters in a baking dish. Sprinkle with ½ cup of the sugar. Combine remaining sugar [illegible]

A Potpourri . . .

[illegible]

Candy Store Pudding

[illegible]

[illegible] Topped Pudding

[illegible]

Tutti Frutti Pudding

[illegible] cherries. Makes 4 to 5 servings.

Marbled Pudding Mold

[illegible]

Heavenly Fruit Pudding

[illegible]

Jelly Surprises

[illegible]

Orange Cream Pudding

[illegible]

Peanut Butter Pudding

[illegible] serving. Makes 4 servings.

Coffee Flavored Pudding

[illegible] or chilled. Makes 4 servings.

Lemon Coconut Pudding

[illegible] coconut. Chill. Makes 4 servings.

[illegible]

[illegible] Makes 4 servings.

What is [illegible]
[illegible]

[illegible] on the "party" day

Coconut Pecan Torte

[illegible]

[illegible]

2 cups Baker's Fine Grated Coconut, toasted

[illegible]

[illegible] dish with some ladyfingers. [illegible]

Cream butter until light and fluffy. [illegible] tablespoon [illegible]

[illegible]

Napoleons

[illegible]

[illegible]

[illegible] other. Then [illegible]

[illegible]

[illegible]

[illegible]

- [illegible]
- Pie Filling
- [illegible]
- [illegible] teaspoon [illegible]
- [illegible]
- [illegible]
- egg yolks [illegible]
- 1 cup prepared Dream Whip Whipped Topping

[illegible] medium heat until mixture begins to [illegible] face with wax paper. Chill [illegible] hours. Fold prepared DREAM WHIP into chilled pudding mixture. Spoon into soufflé cups or a serving dish. Chill until set, about 2 hours. Garnish with additional DREAM WHIP, if desired. Makes 6 to 8 servings.

[illegible]

Get out your [illegible] mold for this [illegible] chocolate dessert

- [illegible]
- [illegible]
- [illegible]
- package [illegible] Pudding and Pie Filling
- squares Baker's [illegible] Unsweetened Chocolate
- Dash of salt
- [illegible] cups milk
- egg yolks, slightly beaten
- egg whites
- cup whipping cream

[illegible] medium heat until chocolate melts and pudding begins to thicken. Pour a little of the hot mixture into the egg yolks and stir quickly to blend. Add to mixture in saucepan. Continue cooking until mixture comes to a *full* boil. Remove from heat. Cover surface with wax paper and cool to room temperature.

Beat egg whites until soft peaks will form. Whip cream until stiff. Then fold egg whites and cream into cooled pudding [illegible] mold [illegible] whipped cream [illegible]

Lemon Coconut Bars

[illegible]

½ cup butter or margarine
[illegible]
[illegible]
[illegible]
[illegible]
1 [illegible]
Lemon Pudding and
Pie Filling
½ teaspoon Calumet Baking
Powder
1 cup chopped dates
[illegible]

[illegible]

[illegible]

[illegible]

[illegible]
1 package (4 oz.) Jell-O
Butterscotch Pudding and
Pie Filling
1 egg
[illegible]
1 [illegible]
1 [illegible]

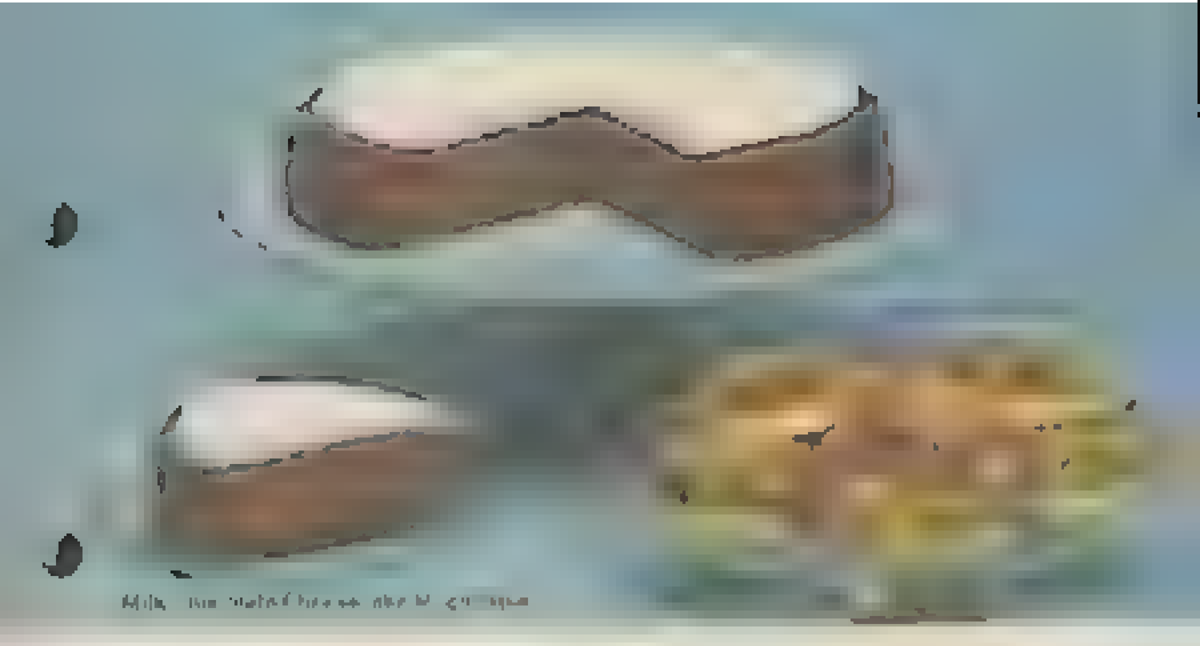
[illegible]

Lemon Souffle

Pudding mix gives this souffle a perfect texture every time

[illegible]

[illegible] ing after each addition until sugar is [illegible]



[illegible]

[illegible]

[illegible]

2 teaspoons vanilla

½ teaspoon cin[illegible] (optional)

[illegible]

[illegible]

Basic Bavarian

A fluffy, fruit flavor dessert you'll find very versatile

[illegible]

cold

[illegible]

COOL WHIP. Makes 6 to 8 servings.

[illegible]

Made [illegible]

[illegible]

2 tablespoons butter, melted

the top. Sprinkle about 2 [illegible]

[illegible]

½ cup sugar

sugar and milk in a saucepan. Cook at [illegible]

[illegible]

cake with cool [illegible]

[illegible]

[illegible]

[illegible]

[illegible]

3 eggs, separated

[illegible]

5 minutes, stirring once or twice. Blend [illegible]

Place in a pan of hot water and bake in [illegible]

NOTE: Served cooled, soufflé settles and is more like a pudding.

Boston Cream Pie

A glossy chocolate glaze tops a pudding-filled cake [illegible]

[illegible]

saucepan. Cook as directed on package. Remove from heat. Cover surface with wax paper and cool. Split cake horizontally to make 2 layers. Beat cooled pud[illegible]

[illegible]

[illegible]

2½ cups water

[illegible]

to come to set. Then DREAM WHIP with [illegible]

[illegible] dividual sherbet glasses, or a serving [illegible]

[illegible] of crumb crust (see page [illegible])

[illegible]

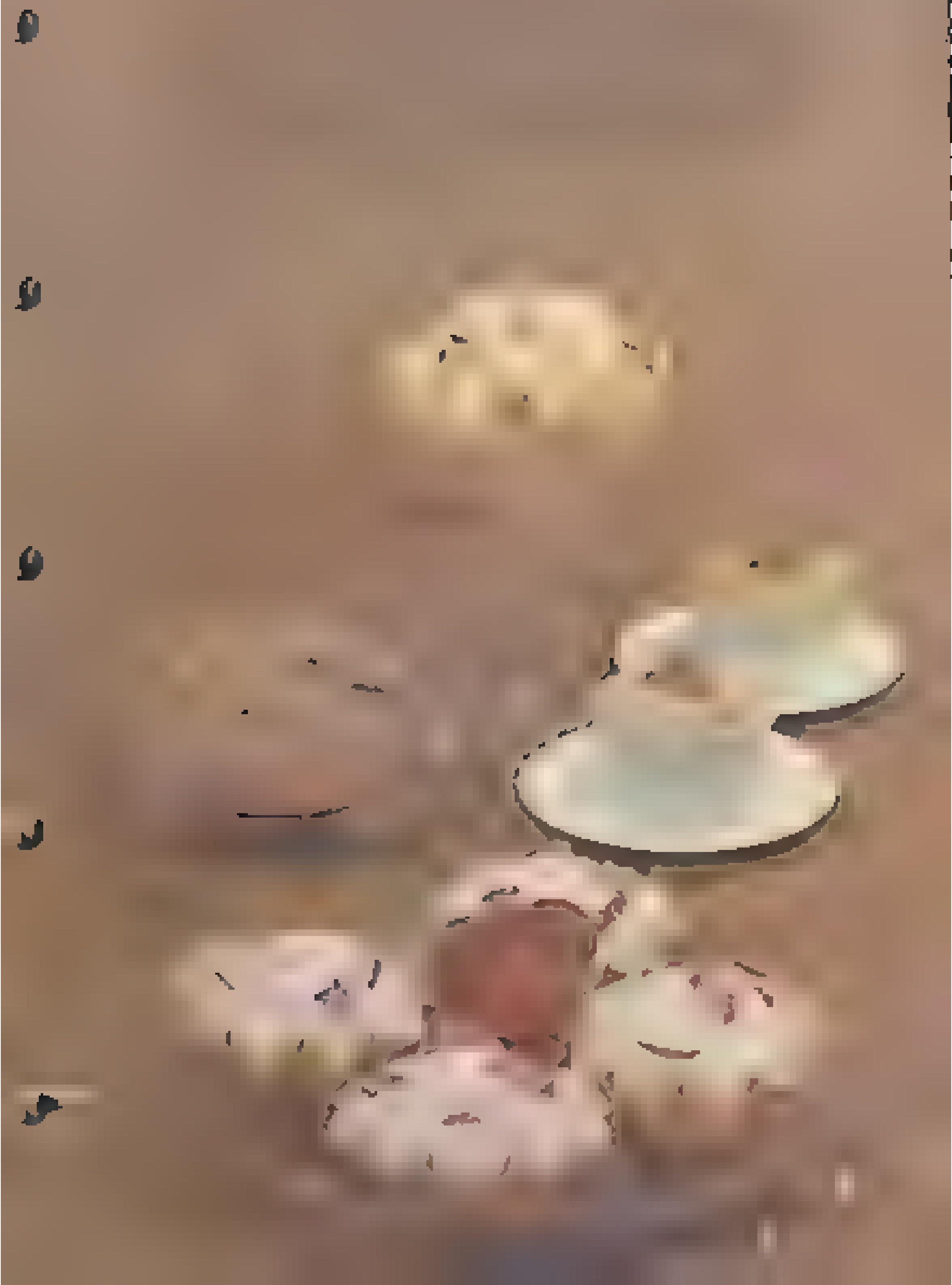
[illegible]

in 8x8-inch pan. Chill. Cut into squares. Makes about 36 pieces.

Pecan Patties

[illegible]

From the Freezer...



Frozen Strawberry Tarts

[illegible] these tarts [illegible] months

[illegible]

Whipped Topping Mix

½ cup cold milk

[illegible]

sugar

[illegible]

[illegible]

[illegible]

cold

[illegible]

Butterscotch Nut Ice Cream [illegible]

[illegible]

Maple Nut Ice Cream [illegible]

[illegible]

Raspberry Ice Cream [illegible]

[illegible]

[illegible]

Handy cases for your favorite fruit, pudding or gelatin

1 envelope Dream Whip
Whipped Topping Mix
½ cup cold milk
[illegible]

[illegible] depressions in the top of each mound [illegible] Makes [illegible]

[illegible]

Suggested Fillings for Dessert Shells

- [illegible]
- Thawed frozen fruit or sweetened cut-up fresh fruit
- [illegible]
- [illegible]

[illegible] Pineapple Sherbet

It's so easy to make with crushed pineapple and whipped topping

[illegible] sugar
[illegible]
[illegible]
[illegible]
[illegible]
[illegible] pineapple
[illegible] cups milk
1 envelope Dream Whip
Whipped Topping Mix

[illegible] beat well. Return to trays; freeze firm, at least 4 hours. Makes about enough for 12 servings

Party Wafers

[illegible]

[illegible]

[illegible]

1 envelope Dream Whip
Whipped Topping Mix
½ cup cold milk
½ teaspoon vanilla
[illegible]
Birds Eye Sliced Peaches,
thawed and cut up

[illegible] enough for 6 servings

[illegible]

[illegible]

Festive Pudding Freeze

[illegible]

1 cup golden raisins
1 package (3½ oz.) Jell-O Vanilla Pudding and Pie Filling
2½ cups milk
1 teaspoon rum extract
1 teaspoon vanilla
½ teaspoon grated orange rind
½ cup chopped pecans
½ cup chopped dates
1 cup crumbled coconut macaroons (about 6)
1 envelope Dream Whip Whipped Topping Mix
½ cup cold milk
Maraschino cherries, halved
Pecan halves
Coconut (optional)

Combine raisins, [illegible] 2½ cups milk in [illegible] rected on packag[illegible] and add rum ex[illegible] [illegible] and [illegible] in a chamber [illegible] cover surface with wax [illegible]

[illegible] ombine DREAM WHIP and ½ cup [illegible] and prepare as directed on pack age. Blend into cooled pudding mixture. [illegible] Lightly oil a 1½-quart mold or [illegible]

[illegible]

[illegible]

[illegible] garnishes to serve on [illegible] or [illegible] warm pudding

1 envelope Dream Whip Whipped Topping Mix
½ cup cold milk
½ teaspoon vanilla

[illegible] paper-lined baking [illegible] 3 hours. Makes about 16 garnishes.

[illegible]

[illegible]

1 can (13½ oz.) crushed pineapple
1 package (3¼ oz.) Jell-O Lemon Pudding and [illegible]
[illegible] cup sugar
[illegible] eggs
[illegible]
[illegible] cold [illegible]
[illegible]

[illegible]

Frozen Cheesecake

[illegible]

[illegible]
cold milk

[illegible] Pour into chilled crumb crust. Freeze 3 to 4 hours. Makes 6 servings.

[illegible]

Frozen Fudge Bars

[illegible]

1 package (4 oz.) Jell-O [illegible]

[illegible]

[illegible] cut into squares and place between 2 plain or [illegible] crackers. Makes about 8 sandwiches.

Finishing Touches...

[illegible]

Continental extravagance

Butter Frosting

[illegible]

[illegible]

Lemon Butter Frosting

[illegible] Blend 1 teaspoon grated lemon rind into frosting [illegible]

[illegible]

Sundae Sauce

Pictured on back cover

[illegible]

[illegible]

[illegible]

[illegible] cups frosting, enough to fill and frost [illegible]

[illegible] sauce [illegible]

1 teaspoon butter
½ cup fruit juice or canned fruit syrup*
[illegible]
2 egg yolks [illegible] slightly beaten
[illegible]

*For a thicker sauce, use bland fruit juices and canned fruit syrups such as peach, pear, or apricot. For thinner sauce, use tart juice such as pineapple [illegible]

[illegible]

[illegible]

[illegible]

1 envelope Dream Whip Whipped Topping Mix
½ cup cold milk
1 teaspoon vanilla
½ teaspoon [illegible]
3 cups sifted confectioners sugar
2 tablespoons melted butter, cooled

[illegible]

A [illegible]-flavored fruit sauce that can be ready in minutes

1 package (3 ¼ oz.) [illegible] Vanilla Pudding and Pie Filling
¼ teaspoon salt
1¾ cups water
1 package [illegible] Birds Eye Strawberry Halves or Red Raspberries
[illegible] teaspoons lemon juice
[illegible] tablespoon butter

[illegible]

Peach Satin Sauce. [illegible] 1-inch pieces before cooking sauce. Makes about [illegible]

[illegible] pudding [illegible]

[illegible]

Easy Lemon Sauce. Combine 1 package (3¼ oz.) Jell-O Lemon Pudding and Pie [illegible]

[illegible]

[illegible]

[illegible]

2 [illegible]

[illegible]

Pictured on back cover

No need to frost a cake, just spread layers with [illegible] icing.

1 package [illegible]
[illegible] Pudding and
Pie Filling
2 cups milk
½ cup [illegible] cream
4 oz. [illegible]
or [illegible]

[illegible]

8- or 9-inch cake layers, split horizontally (see To Make a Torte, below)

Sherry Cream Icing. [illegible]

Pineapple Cream Filling. [illegible]

To Make A Torte. [illegible]

[illegible]

[illegible] ate pudding, pie, or cake

Prepare [illegible]

Prepare [illegible] Try [illegible]

Prepare [illegible]

[illegible] Mix and 6 [illegible] Try this topping on [illegible]

[illegible] Whip

[illegible] Mix [illegible] Sweeten [illegible] Serve [illegible]

[illegible] Whip

[illegible] Mix [illegible]

Things [illegible] cake into something special.

[illegible] see To Make a Torte, page 40.)

WANT MORE COPIES OF
"SWEET MOMENT [illegible]

[illegible] Mix [illegible]

Sweet Moment Dessert
Box [illegible]
[illegible]

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All "Sweet Moment Desserts" are superb—delicious to taste and easy to make with these heroic helpmates:

Jell-O Pudding and Pie Filling—vanilla, chocolate, chocolate fudge, butterscotch, coconut cream, and lemon flavors.

Jell-O Tapioca Pudding—vanilla, chocolate, lemon, and orange flavors.

Dream Whip Whipped Topping Mix—in two convenient sizes.

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